



Polly & Kirby's Wedding!

Hors D'oeuvres - Tray-Passed

Cucumber, Dill, & Basil Soup | Grilled Cheese

Crab Cake | Roasted Red Pepper Coulis

Beef Sate | Fresh Cilantro Chutney

Vietnamese Chicken Summer Roll | Curried Vermicelli | Nuoc Cha'am

Crispy Corn Cakes | Smoky Black Bean Salsa

Hors D'oeuvres - Table-served

Bruschettas (3)

Roasted Red & Yellow Peppers & White Anchovies | Tomato, Basil, Pearlini Mozzarella, & EVO
Gorgonzola & Caramelized Onions

Artisan Breads & Crisps

“toppings served from crockery, guest assembly”

Tuscany

Grilled Flat Iron Steak | Tuscan Spinach | Lemon | Roasted Garlic

Pan-roasted Chicken Breast | Basil Couscous

Heirloom Baby & Squash Salad | Tear Drop Tomatoes | Artisan Ricotta | Thyme Oil | Thyme
Vinaigrette

Walnut & Red Grape Focaccia

Mac and Cheese Land

Lobster | Vegetable | Straight-up

*individual crocks

Salad: Arugula | Watermelon | Ricotta Salata | Walnuts | Bermuda Onion | Raspberries | Citrus
Vinaigrette

Fish Shack!

Papa's Fish Fry-up: Fresh Sole and Haddock | Cucumber – Dill Tartar | Lemons | Parsley

Rosemary & Sea Salt Pommes Frites

Medicine Cups: Radish Slaw

Dessert Buffet

Tiramisu (small jars)

Fresh Fruit Tarts (2.5" rings)

Carrot "Cup" Cakes

Finale ~ Tray-served

Fruit Sorbet Cones (mini)

Vanilla Sundaes | Warm Chocolate Sauce | Salted Caramel